

Program Name: Culinary Arts
Program Number: 10-316-1
Required DML: Capstones, Demonstrations

Student Name:
MPTC Six-Digit Student ID #:
Semester of Program Acceptance:

*Choose only 1 or 2 artifacts per Learner Outcome to include in Assessment Portfolio.

Directions: Your completed Assessment Portfolio is a requirement for graduation. Use this Worksheet as you gather artifacts for the required Direct Measures of Learning (DML) in your program. Use columns A and B to enter dates or titles of work that show evidence of your skills and abilities. In column C; use the following key to document the type(s) of evidence you will use to demonstrate growth and/or progress: 1 = Artifact from other coursework, 2 = Integrated in reflection, 3 = Draft or first effort at required DML, 4 = Other (specify). **Note:** These criteria will be used to verify your portfolio at the time of graduation.

	A	B	C
SUGGESTED ARTIFACT*	Artifact Linked to Outcome	Reflection Statement	Evidence of Growth/Progress
Contact Course Instructor If No Artifact Is Listed In This Column.			
EXIT LEARNING OUTCOMES			
Program Learner Outcomes			
Analyze and apply food and beverage purchasing procedures.			
<i>316-153 Food Purchasing</i>	Final Exam		
Apply analysis and problem solving to food production.			
<i>316-153 Food Purchasing</i>	Final Exam		
<i>316-151 Fundamentals of Meat Analysis</i>	Project		
Design menus.	NRA Education Foundation		
<i>316-116 Menu Planning, Management, and Design</i>	Certificate		
Apply food safety and sanitation practices to food preparation and service.			
<i>316-187 Food Production - Cold Food A</i>	Practicum		
<i>316-188 Food Production - Cold Food B</i>	Practicum		
<i>316-189 Food Production - Meat, Fish, and Poultry A</i>	Practicum		
<i>316-190 Food Production - Meat, Fish, and Poultry B</i>	Practicum		
<i>316-185 Food Production - Soups and Sauces A</i>	Practicum		
<i>316-186 Food Production - Soups and Sauces B</i>	Practicum		
<i>316-183 Food Production - Vegetables and Potatoes A</i>	Practicum		
<i>316-184 Food Production - Vegetables and Potatoes B</i>	Practicum		
<i>316-147 Sanitation and Safety</i>	NRA Sanitation Certificate		
Apply management skills to restaurant operations.			
<i>316-142 Restaurant Operations</i>	Capstone Project/Manger's		
<i>316-165 Catering and Special Function Planning</i>	Catering Project		
<i>316-175 Specialty Foods and Ethnic Cookery</i>	Report		
Apply multiple cooking methods in the preparation of meats, fish, poultry, vegetables, potatoes, soups, sauces and bakery.			
<i>316-187 Food Production - Cold Food A</i>	Practicum		
<i>316-188 Food Production - Cold Food B</i>	Practicum		
<i>316-189 Food Production - Meat, Fish, and Poultry A</i>	Practicum		
<i>316-190 Food Production - Meat, Fish, and Poultry B</i>	Practicum		
<i>316-185 Food Production - Soups and Sauces A</i>	Practicum		
<i>316-186 Food Production - Soups and Sauces B</i>	Practicum		
<i>316-183 Food Production - Vegetables and Potatoes A</i>	Practicum		

Program Learner Outcomes (cont.)	Suggested Artifact	Artifact Linked to Outcome	Reflection Statement	Evidence of Growth/Progress
Apply nutritional principles to the preparation of food. <i>316-121 Nutrition</i>	Practicum			
Exhibit kitchen organizational skills (mise en place) and pre-preparation time management skills. <i>316-187 Food Production - Cold Food A</i>	Practicum			
<i>316-188 Food Production - Cold Food B</i>	Practicum			
<i>316-189 Food Production - Meat, Fish, and Poultry A</i>	Practicum			
<i>316-190 Food Production - Meat, Fish, and Poultry B</i>				
<i>316-185 Food Production - Soups and Sauces A</i>	Practicum			
<i>316-186 Food Production - Soups and Sauces B</i>	Practicum			
<i>316-183 Food Production - Vegetables and Potatoes A</i>	Practicum			
<i>316-184 Food Production - Vegetables and Potatoes B</i>	Practicum			
<i>316-121 Baking</i>	Practicum			

General Education Learner Outcomes				
Apply organizational and stylistic strategies to fit subject, audience, and purpose in communication. <i>801-195 Written Communication</i>				
<i>801-196 Oral / Interpersonal Communication OR 801-197 Technical Reporting</i>				
<i>OR 801-198 Speech</i>				
Apply psychological principles to personal and professional relationships. <i>809-199 Psychology of Human Relations</i>				
<i>809-198 Introduction to Psychology OR 809-199 Psychology of Human Relations</i>				
Apply the foundational elements of economic reasoning to personal and business decision-making. <i>809-195 Economics</i>				
Determine mathematical concepts needed to solve an application. <i>804-174 Survey of Mathematics</i>				
Determine the impact of psychological and social factors have in shaping human behavior. <i>809-196 Introduction to Sociology</i>				
<i>809-198 Introduction to Psychology OR 809-199 Psychology of Human Relations</i>				
Evaluate content, organization, supporting materials, credibility, and style of communication for decision-making. <i>801-196 Oral / Interpersonal Communication OR 801-197 Technical Reporting</i>				
<i>OR 801-198 Speech</i>				
Evaluate political, social, and scientific views on scientific topics. <i>806-194 Contemporary Issues in Science</i>				
Examine the complexities of society from a sociological perspective. <i>809-196 Introduction to Sociology</i>				
Perform mathematical calculations. <i>804-174 Survey of Mathematics</i>				
Elective OR Other Courses (course number and title)				

Core Abilities Indicate _____ Inventory and/or _____ Integrated in Reflections	Suggested Artifact	Artifact Linked to Outcome	Reflection Statement	Evidence of Growth/Progress
Work Cooperatively				
<i>Complete assigned tasks for team/group work.</i>				
<i>Use collaborative strategies to complete tasks.</i>				
<i>Exchange information, ideas, and opinions in a team/group setting.</i>				
<i>Show evidence of respect for diversity.</i>				
Act Responsibly				
<i>Complete assigned tasks according to prescribed deadlines.</i>				
<i>Complete assigned tasks according to prescribed criteria.</i>				
<i>Adhere to established attendance criteria.</i>				
Value Self Positively				
<i>Adapt hygiene and appearance to requirements of work and educational environment.</i>				
<i>Identify personal strengths and areas for improvement.</i>				
<i>Exchange information, ideas, and opinions in a team/group setting.</i>				
<i>Show evidence of respect for diversity.</i>				
Think Critically and Creatively				
<i>Distinguish between fact and opinion.</i>				
<i>Synthesize information from a variety of sources.</i>				
<i>Use problem-solving and decision-making strategies.</i>				
<i>Apply global perspective to decisions and actions.</i>				
Communicate Clearly				
<i>Use bias-free language.</i>				
<i>Use language that is free of obscenities.</i>				
<i>Apply listening skills.</i>				
<i>Apply standard rules of language structure including grammar, spelling, and punctuation.</i>				
Work Productively				
<i>Complete assigned tasks according to established conditions.</i>				
<i>Evaluate work using established criteria.</i>				
Learn Effectively				
<i>Use resources to meet learning needs.</i>				
<i>Organize information.</i>				
<i>Produce evidence of learning.</i>				